TRICITY

BUILT-IN

DOUBLE OVEN/GRILL UNIT

MODEL 800

operating instructions

Installation

The cooker should be installed by a competent electrical contractor. Connection to the 'MAINS' supply must be made using a suitable double pole switch, which is usually mounted on the wall close to the cooker.

N.B.—The Mains must **always** be switched 'OFF' before cleaning.

Using the Double Oven Grill Unit

The Tricity Double Oven Unit comprises two independently controlled ovens. Both have a temperature range of 150°F-550°F giving the facility of two separate ovens each capable of cooking a complete range of dishes. The advantages of this arrangement are numerous—for example—two dishes which require vastly different temperatures may be cooked simultaneously; the Double Oven Unit will cater for a small family or a dinner party. In addition, either oven may be used to keep food hot before serving or as a plate warming compartment. The grill is housed in the upper oven which therefore has a slightly reduced capacity. For this reason the lower oven is regarded as the main oven and has the additional facilities of oven timer and glass door.

Control Panel

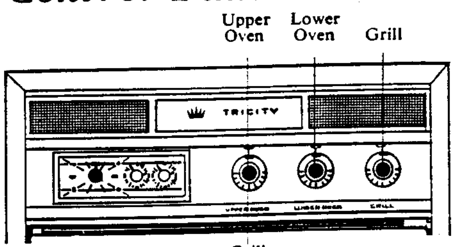


Fig. 1

Operating Instructions

The Upper and Lower Ovens.

The oven doors are opened by turning the handles anti-clockwise. A gentle push is all that is required to close the doors. Four shelves are supplied. One is a special grill shelf which is designed with a guide to ensure that the grill pan is positioned correctly. A STOP is incorporated to prevent the shelf being withdrawn beyond a safe limit. This shelf can be placed in the oven one way only (see Fig. 5). The remaining 3 shelves are identical. They must not be used in place of the special grill shelf as no STOP is incorporated. They may however be interchanged between the two ovens. Maximum flexibility may be obtained by using the shelves in both crank up and down positions as convenient. In addition food may be cooked on the floor of the ovens (see Fig. 2). The oven control dials are graduated in steps of 25°F from 150°F to 550°F. The oven should be allowed to reach the correct temperature before placing dishes in the oven. The indicator light will go off when the required temperature is reached.

The lower oven is fitted with a full-width glass door. Food can be seen during cooking without loss of heat. It is advisable to use an oven cloth when opening the oven glass door.

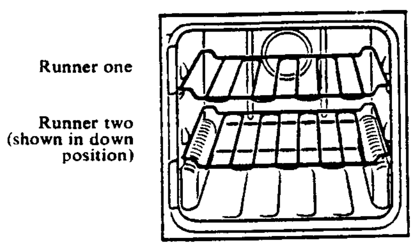


Fig. 2

Vapour filters are incorporated in the oven ventilators. These filters are located in the ventilation ducts behind the cover plate

(see Fig. 3). Most of the grease which is present in the steam passing through the ventilator system is trapped by the filters (for details regarding cleaning of the filters see section 'Cleaning the Oven').

A retractable steam baffle has been incorporated just above the vapour filters, Under some conditions it may be considered an advantage to pull out this baffle while the oven is in use. Steam is then deflected away from the surrounding units.

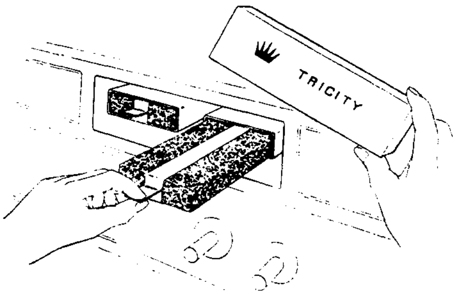


Fig. 3

Oven Timer Control

IMPORTANT NOTE (The Timer Control is fitted to the lower oven only.) If this oven indicator light does not glow when the lower oven control dial is turned on, it will most likely be found that the cooker is set for auto-time cooking. To return the cooker to manual turn the clock through 12 hours; then push in the knob on the stop dial turning the pointer to the MANUAL spot. Ensure that the knob on the stop dial is pushed in when the auto-timer is not being used.

The oven timer unit comprises . . .

Clock (Dial A).

Automatic control for time control cooking (Start and Stop Dials).

It should be noted that although the automatic time control operates within limits which ensures excellent cooking results, its accuracy is subject to + or − 5% variation on the set cooking time. The electric clock keeps perfect time.

Two baking tins and trivets are supplied. The tin with a fixing for the detachable handle is intended for use as a grill pan, although it may be used as a second baking tin if required (without handle). The trivets are identical, when roasting these ensure that oven soiling is kept to a minimum. The joint is placed on the trivet so that during cooking all fat drains through the perforations into the baking tin. Potatoes should be brushed with fat before cooking and placed round the joint. The baking tin should always be centrally positioned in the oven. See Grilling instructions for details of using the trivet when grilling.

Clock

Adjust knob A until the hands indicate the correct time of day. TURN IN A CLOCKWISE DIRECTION ONLY. Knob 'A' is lightly sprung so when adjusting, overset the minute hand very slightly and allow to spring back.

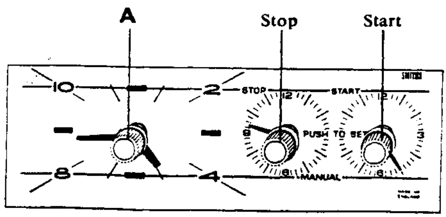


Fig. 4

COOKERY CHART

Note: If dishes which form part of a complete meal to be cooked in the oven require different temperatures, slight alterations may be made, e.g. increase or decrease the temperature as required, and adjust the cooking time accordingly. It may be necessary to use shelf 2 up in place of shelf 1 down in some instances, this is due to the grill element being fitted in the roof of the upper oven. But generally speaking the shelf positions below apply to both ovens.

Dish	Page	Oven Temperature	Shelf position	Cooking time	Size of dish or tin
BATTERS					
Individual Yorkshire Puddings	17	425°	1 and 2 up	25-30 minutes	2—12 section patty tins
Sausage Toad	17	425°	1 down	1 hour–1 hour 10 min.	7″ × 11″ × 1″ deep baking tin
Yorkshire Pudding	16	425°	1 up	40–50 minutes	7″ × 11″ × 1″ deep baking tin
BISCUITS					
Biscuits	17	325°	1 and 2 up	20–25 minutes	Baking tray
Shortbread	18	325°	1 down	40–50 minutes	7″ sandwich tin
Cheese biscuits	18	400°	1 and 2 up	10–12 minutes	Baking tray
Cheese straws	18	400°	1 and 2 up	8–10 minutes	Baking tray
CAKES					
Bakewell Tart	22	375°	1 down	35–45 minutes	7″ sandwich tin
Christmas Cake	23	400° for 10 minutes 325° for 3 hours approx.	2 down		8″ round cake tin
Congress Tarts	23	400°	1 down	25 minutes	1—12 section party tin
Fruit Cake	24	350°	2 up	1¼ hours approx.	7″ round cake tin
Gingerbread	25	325°	2 up	1¼ hours approx.	8″ × 5″ loaf tin
Macaroons	25	325°	1 and 2 up	25–30 minutes	Baking tray
Meringues	26	200° reduce at once to 175°	1 and 2 down	2½–3 hours	Baking tray
Ginger Cakes	27	400°	1 and 2 up	18–22 minutes	2—12 section patty tins
Mixed Fruit Cakes	26	450°	1 and 2 up	18–20 minutes	2—12 section patty tins
Sponge Sandwich	29	400°	1 and 2 up	15 minutes	2—7″ sandwich tins
Swiss Roll	30	400°	1 up	12-14 minutes	7½″ × 11½″ swiss roll tin
Victoria Sandwich	28	375°	1 and 2 up	22–25 minutes	2—7″ sandwich tins
FISH					
Baked Stuffed Cod	35	375°	1 down	40–50 minutes	Baking tray
Baked Stuffed Plaice	35	375°	1 down	30–40 minutes	Baking tray
Russian Fish Pie	36	475°	1 down	30–40 minutes	Baking tray
Soused Herrings	36	375°	2 up	30–40 minutes	2 pint oval ovenware
MEAT AND POULTRY					
Roast Meat and Poultry	41	375°	Floor	See Roasting Chart (page 41)	Baking tin plus trivet
Baked Stuffed Liver	44	325°	1 down	40–50 minutes	2 pint oblong ovenware
Beef Olives	44	375°	1 down	1–1¼ hours	2 pint oblong ovenware
Chicken Casserole	44	425°	2 up	1–1¼ hours	2 pint oblong ovenware
Cornish Pasties	45	475° for 20 minutes 400° for 20–25 minutes	1 and 2 down		Baking tray
Hot Pot	46	350°	2 up	2 hours approx.	2 pint round ovenware
Meat Pie (Flaky Pastry)	46	450°	2 up	30–40 minutes	2 pint oval ovenware
Meat Pie (Shortcrust)	46	425°	2 up	40–45 minutes	2 pint oval ovenware
Meat Pie (Plate)	47	400°	1 down	40–50 minutes	10″ ovenware plate
Mock Roast	47	350°	1 down	20–25 minutes	2 pint oval ovenware
Shepherds Pie	49	425°	2 up	40–50 minutes	2 pint oval ovenware

Stuffed Hearts	50	400°	2 up	1¼–1½ hours	2 pint oval ovenware
Stuffed Pork Chops	50	375°	1 down	¾–1 hour	2 pint oblong ovenware
Veal and Ham Patties	50	450° for 10 minutes 375° for 30 minutes	1 down		1—12 section patty tin
PUDDINGS					
Apple Amber	55	400° for pastry 350° for meringue	1 down 2 up	25 minutes for pastry 15–20 min. for meringue	10″ ovenware plate
Apple Charlotte	55	375°	2 up	¾–1 hour	2 pint round ovenware
Apple Dumplings	56	425°	2 up	35–45 minutes	Baking tray
Baked Custard	57	350°	Floor	1¼–1½ hours	1½ pint oval ovenware placed in baking tin ½ full water
Baked Pudding	57	350°	1 down	50 minutes approx.	2 pint oval ovenware
Baked Stuffed Apples	58	350°	1 down	¾–1 hour	Baking tin
Bread and Butter Pudding	59	350°	2 up	1 hour approx.	2 pint oval ovenware
Casserole Fruit	59	375°	2 down	1¼ hours approx.	2 pint round ovenware
Egg Custard Flan	61	375° for pastry 400° for filling	1 down	25–30 min. for pastry 20 minutes for filling	7° sandwich tin
Fruit Pie (Shortcrust)	61	425°	2 up	40–45 minutes	2 pint oval ovenware
Fruit Pie (Plate)	62	400°	1 down	40–50 minutes	10″ ovenware plate
Lemon Meringue Pie	62	425° for pastry 350° for meringue	1 down 1 down	25–30 min. for pastry 15 minutes for meringue	7½″ × 11½″ swiss roll tin
Mince Pies	63	450°	1 and 2 up	20–25 minutes	2—12 section patty tins
Pastry Fruit Flan	63	375°	1 down	25–30 minutes	7″ sandwich tin
Pineapple Upside Down Pudding	63	350°	2 up	1 hour	8″ round cake tin
Rice Pudding	60	350°	1 down	1½–1¾ hours	1½ pint oval ovenware
Sponge Fruit Flan	64	400°	1 down	15 minutes	8½″ flan tin
Syrup Tart	64	400°	1 down	30 minutes approx.	10″ ovenware plate
SAVOURIES					
Egg and Bacon Flan	71	400°	1 down	25 minutes for pastry 20 minutes for filling	7″ sandwich tin
Sausage Rolls	71	475°	1 and 2 up	25–30 minutes	Baking tray
Yarmouth Fingers	72	400°	1 up	15–20 minutes	Baking tray
SCONES					
Scones	74	500° reduce at once to 475°	1 and 2 up	10–12 minutes	Baking tray
Scone Round	76	450° reduce at once to 400°	1 down	25–30 minutes	7″ sandwich tin
VEGETABLES					
Baked Potatoes	82	400°	1 down	1–1¼ hours	Baking tray
Creamed Potatoes	83	375°	1 down	1–1¼ hours	2 pint oblong ovenware
Duchess Potatoes	83	475°	1 up	15–20 minutes	Baking tray
Roast Potatoes	82	375°	2 up	1–1¼ hours	Baking tin
Savoury Potatoes	84	375°	1 down	1–1¼ hours	2 pint oblong ovenware
Stuffed Marrows	84	400°	2 up	30 minutes	2 pint oval ovenware
Stuffed Onions	84	400°	1 down	1–1¼ hours	2 pint oblong ovenware
Stuffed Peppers	85	375°	2 up	35–45 minutes	2 pint oval ovenware
Stuffed Tomatoes	85	375°	1 down	20–25 minutes	2 pint oval ovenware
YEAST MIXTURES					
Small Milk Loaf	87	500° reduce at once to 400°	2 up	30–40 minutes	2—7″ × 3″ × 2½″ deep loaf tins
Dinner Rolls	88	500° reduce at once to 400°	1 and 2 down	15–20 minutes	Baking tray

Automatic Control for Time Control Cooking

Delayed Start and Stop

1. Place food in the oven in the recommended position.
2. Check that the clock is showing the correct time of day. If necessary adjust knob A.
3. Push in knob on START dial, at the same time turn until the pointer indicates the time at which cooking is required to start.
4. Push in knob on STOP dial, at the same time turn until the pointer indicates the time at which cooking is required to stop.
5. Set lower oven control to the required temperature.

After time control cooking push in knob on stop dial, at the same time turn the pointer to the MANUAL spot. Turn lower oven control to OFF.

Delayed Stop Only

1. Place food in the oven in the recommended position.
2. Check that the clock is showing the correct time of day. If necessary adjust knob A.
3. Push in knob on STOP dial, at the same time turn until the pointer indicates the time at which cooking is required to stop.
4. Push in knob on START dial, DO NOT turn. Allow to 'spring out'.
5. Set lower oven control to the required temperature.

After time control cooking push in knob on stop dial, at the same time turn the pointer to the MANUAL spot. Turn lower oven control to OFF.

If for any reason you wish to cancel the oven timer control after setting, turn the clock through 12 hours and re-set or return to MANUAL as described above.

The Grill

Control

For grilling and toasting turn the extreme left knob marked UPPER OVEN/GRILL SELECTOR through the oven settings to the GRILL position. The extreme right knob marked GRILL should now be turned to FULL for initial pre-heat and then adjusted as necessary.

Grill Shelf

Use the special grill shelf as shown on Fig. 5. To remove, pull out and lift clear of the runners.

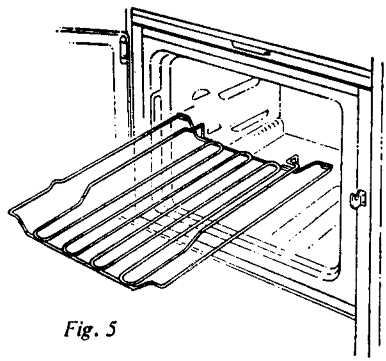


Fig. 5

Attachment of Grill Pan Handle

The grill pan handle is readily located providing the handle is offered up to the grill pan fixing plate as shown in Fig. 6. The grill pan handle may be detached during grilling and for storage.

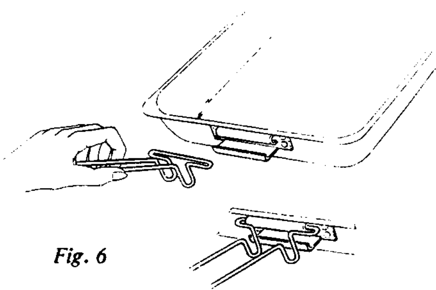


Fig. 6

Grill Trivet

This is reversible to give alternative positions. We advise using the high position when toasting and the low position when grilling.
Do not close the oven door whilst grilling.

Cleaning After Use

BEFORE CLEANING YOUR COOKER, ALWAYS ENSURE THAT THE 'MAIN SWITCH' IS IN THE 'OFF' POSITION.

The 'Tricity Built-in' is finished throughout in acid-resisting vitreous enamel. This finish gives a hard-wearing and easily cleaned surface and is impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can, however, be chipped by a hard blow and reasonable care should be exercised, particularly during cleaning. To keep the exterior of the 'Tricity Built-in' in spotless condition, it should be wiped after use with a warm soapy cloth and then dried. Where necessary, a non-abrasive cleaner may be used on the hob to remove spillage marks.

Cleaning the Oven

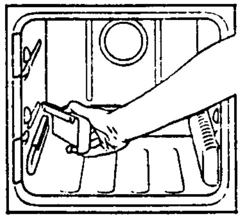


Fig. 7

Withdraw the oven shelves. The element covers are held firmly in position on locating studs and should be lifted for easy removal. The oven roof/grill splash tray can also be removed for cleaning. The oven interiors can then be cleaned by wiping over with a soapy cloth. Obstinate grease marks can be removed using a good quality cleaning powder or soap impregnated steel wool pad. Dry oven interior, roof and element covers. Replace oven roof/grill splash tray in runners provided and replace the element covers on their locating studs. The glass door may be kept clean with a warm soapy cloth. Rough abrasives should be avoided as these could scratch the surface.

Cleaning the Grill

The grill element needs no cleaning, but it is essential to keep the under side of the grill splash tray absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised. Clean the grill pan, trivet and shelf in a similar manner. To remove the grill pan shelf pull right forward and lift.

Cleaning the Vapour Filters

These should be cleaned frequently. Remove the oven ventilator cover plate. Withdraw the filters. Agitate in warm soapy water, alternatively boil in water to which a detergent has been added. Rinse, leave to drain before replacing.